

Long Livo

Classic Chicken Pot Pie with Flaky Crust

20 min Prep time	**40 min** Cook time	**1 h** Total time
6 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Homemade Flaky Crust

- [ ] 2 cups all-purpose flour
- [ ] 1 teaspoon salt
- [ ] 1 cup (2 sticks) cold unsalted butter, diced
- [ ] 1/4 cup ice water

Creamy Filling

- [ ] 4 tablespoons unsalted butter
- [ ] 1 medium onion, diced
- [ ] 2 carrots, diced
- [ ] 2 celery stalks, diced
- [ ] 1 cup frozen peas
- [ ] 2 cloves garlic, minced
- [ ] 2 tablespoons all-purpose flour
- [ ] 1 cup low -sodium chicken broth
- [ ] 1 cup heavy cream
- [ ] 2 cups cooked rotisserie chicken, shredded

Seasoning & Optional

- [ ] 1/2 teaspoon dried thyme
- [ ] 1/2 teaspoon dried rosemary
- [ ] 1/4 teaspoon ground nutmeg
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon black pepper
- [ ] 1/2 cup shredded cheddar cheese (optional)

Instructions

1. First, we'll start the crust. Combine your 2 cups all-purpose flour and 1 teaspoon salt in a large bowl. Now, add those cold butter cubes; use a pastry cutter or just your fingertips to blend it all until it looks like coarse crumbs. Gradually stir in the 1/4 cup ice water, just a tablespoon at a time, until the dough finally comes together.

2. Turn the dough onto a lightly floured surface and gently shape it into a disk. Wrap it up in plastic and let it relax in the refrigerator for at least 30 minutes. Honestly, this patience is key for the texture.

3. While that chills, let's make the heart of the pie. In a large skillet over medium heat, melt 4 tablespoons unsalted butter. Toss in the diced onion, 2 carrots, and 2 celery stalks; cook them, stirring occasionally, for 5–7 minutes until they've softened up nicely.

4. Stir in the 2 cloves garlic, minced, and 2 tablespoons all-purpose flour. Cook for just 1 minute—we just want to get rid of that raw flour taste. Then, whisk in 1 cup low -sodium chicken broth and bring it to a gentle simmer until it thickens slightly.

5. Reduce your heat to low. Now stir in the 1 cup heavy cream, 1/2 teaspoon dried thyme, 1/2 teaspoon dried rosemary, 1/4 teaspoon ground nutmeg, 1/2 teaspoon salt, 1/4 teaspoon black pepper, 1 cup frozen peas, and those 2 cups cooked rotisserie chicken, shredded. Cook it uncovered for 3–4 minutes so the flavors can really meld together.

6. Preheat your oven to 425°F (220°C). On a floured surface, roll out your chilled dough into a circle large enough to cover your 9–inch pie dish. Gently lift the dough into the dish and trim any extra edges.

7. Pour that hot filling right into the crusted dish. If you're feeling like it, sprinkle 1/2 cup shredded cheddar cheese over the top. Roll another dough circle and lay it over the filling; seal the edges by crimping them with a fork or your fingers. Cut a few slits in the top for steam to escape and brush with egg wash or milk for a lovely glossy finish.

8. Bake in the preheated oven for 25 minutes. Then, reduce the heat to 375°F (190°C) and bake for another 15 minutes. You're looking for a golden brown crust and a bubbling filling.

9. Take the pie out and let it rest for 10 minutes before you slice into it. Trust me, resting allows the filling to set so you don't end up with a soggy bottom.

10. Serve it warm, maybe with a simple green salad or some crusty bread. It's just pure comfort on a plate.

Nutrition per serving

420 kcal	22 g	36 g	26 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using rotisserie chicken is a wonderful shortcut that saves so much time.
- The resting period after baking is essential for the pie's structural integrity.
- Crimping the edges by hand gives the pie a lovely, rustic home-cooked look.